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A
TREATISE ON COFFEE;

ITS PROPERTIES;

AND

THE BEST MODE OF KEEPING AND
PREPARING IT.

“Coffee comforteth the brain and heart, and helpeth digestion.”

LORD BACON.

Nat : Hist : Cent : 8-738. Vol. I. page 500.

SECOND EDITION.

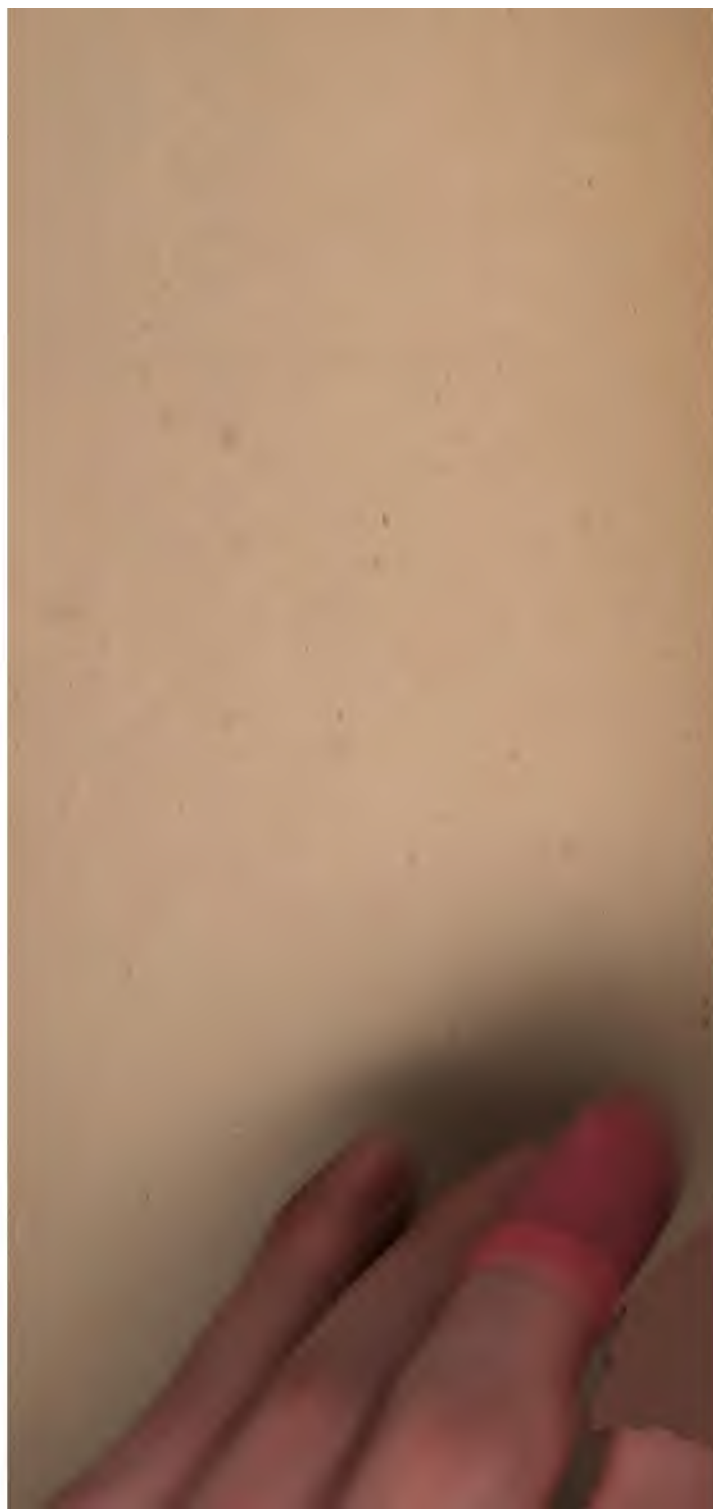
LONDON :

BALDWIN AND CRADOCK, PATERNOSTER ROW ;

SOLD BY

NICOL & Co. COLONIAL COFFEE MART,
18, FENCHURCH STREET, AND 15, RATHBONE PLACE ; AND
J. RUDDIMAN, 36, THREADNEEDLE STREET.

M.DCCC.XXXI.



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M,DCCC,XXXI.

PRICE NINEPENCE.

379.

Inscribed, by Permission,

TO THE MOST NOBLE

THE MARQUIS OF CHANDOS,

CHAIRMAN OF THE WEST INDIA COMMITTEE,

BY HIS LORDSHIP'S MOST OBEDIENT SERVANT,

ROBERT NICOL.

PREFACE.

COFFEE has of late years experienced a great increase of demand in this country, and bids fair, when its properties shall be fully understood, to obtain further favour with the public. As no exclusive treatise on this subject has yet appeared, the present is laid before the public, being the results of experience in that branch of business during a considerable period, satisfied that the true means of increasing the demand, will be to give proof of improvement, as well in the quality of the article, as in the mode of preparing it for use.

18, *Fenchurch Street*,
1831.

TREATISE ON COFFEE.

As an article of commerce and domestic use, the introduction of Coffee into our part of the world has been comparatively of modern date. But there is every reason to believe that it was known and used in Arabia, Nubia, the low countries of Abyssinia, and other tropical climates adapted to its growth, long before it attracted the attention of Europeans. To the Greeks and Romans, it appears to have been unknown, as well as to our ancestors in the twelfth and thirteenth centuries, for we do not find any account of it in the records of the Crusaders. In some parts of Ethiopia, according to Bruce, Coffee grows spontaneously in great abundance, and has doubt-

less done so from a very remote date. The name is said to have been derived from *Caffæ* or *Caffa*, a town of Ethiopia, in the province of Narea on the banks of the Nile, far to the southward of Egypt. In that uncivilized region a decoction from Coffee is understood to have been used at a very early period, but the country from which Coffee was first exported as an article of trade was Arabia. How long its properties may have been known to the natives we have no means of ascertaining. The earliest authentic account of its becoming an article of commerce appears to be in 1450, at which time it was introduced by Magaleddin Mufti, of Aden, a city of Arabia, and by him and others exported to different parts of Asia.

Aden and Mocha are both sea-ports in the province of Yemen, in the south of Arabia, near the mouth of the Red Sea, in N. Lat. 13 and 14, a climate which is found by experience to be very favourable to the cultivation of Coffee. From these ports it was conveyed eastward to India, and westward to Mecca and Medina, the well known resort of the Mahometan pilgrims, through whose means the use of Coffee was gradually

introduced at Cairo, Damascus, and other populous places.

At Cairo its use was prohibited in 1511, by Khaiae Beg, the governor, under the impression that it possessed inebriating and other properties forbidden by the Koran, and as being an indulgence contrary to their creed ; this edict was annulled by his more liberal and enlightened successor. Abdallah Ibrahim delivered a sermon against the use of Coffee in 1523, in the mosque of Hassananie. The question was ultimately referred to the decision of El-belet, chief of the city, who having invited the doctors, lawyers, and intelligent citizens to an entertainment, after hearing their arguments, he drank a cup of Coffee—induced the guests to follow his example, and the assembly dismissed, satisfied that Coffee was a very pleasant and healthy beverage. This prudent conduct of El-belet, restored peace to the city, reconciled all parties, and the use of Coffee became general throughout Cairo ; so much so that a covenant was introduced in the marriage settlement, stipulating that the husband should provide his wife with a proper supply of Coffee, and it is a curious fact, but his failing to do so was deemed

an act, when joined to other provocations, on which a claim of divorce might be grounded.

At Constantinople the use of Coffee was introduced about the year 1550, and the Coffee-houses soon becoming the resort of loungers and politicians, a jealous government might have, (and did for a short time,) forbid its use, but a sagacious financier fixed on it as the object of a tax, which proved productive to a considerable extent; this and more liberal views, gradually overcame religious scruples and political jealousies, and relieved it from an injudicious interdict.

The consumption of Coffee now extended rapidly, among all classes in the Ottoman empire, whether Turks, Jews, Greeks, or Armenians. It became a custom among them to offer Coffee to all visitors; and it was considered an unfriendly sign to refuse partaking of it.

Our first accounts of the use of Coffee in Turkey were from travellers; one of these, a German named Rauwolf, visiting Syria and the eastern countries about the year 1570, described it as in general use; as did, in 1603, our countrymen Biddulph, and also Finch, a few years afterwards, who went over nearly the

same regions. Another of our countrymen, and one of more distinguished name, we mean Lord Bacon, writing towards the close of his valuable life in 1624, says, "They have in Turkey a drink called Coffee, made of a berry of the same name; dark, and of a strong scent; which they take, beaten into powder, in water, as hot as they can drink it; and they take it, and sit at it in their Coffee-houses, which are like our taverns. This drink comforteth the brain and heart, and helpeth digestion. Certainly this berry do condense the spirits, and make them strong and alger." The Venetians who carried on the chief trade with the Levant were the first to import Coffee into the west of Europe for the purpose of sale. It was thus brought to Marseilles in the early part of the seventeenth century, and somewhat later (about 1657) to Paris. In 1669 a Turkish ambassador, Soliman Aga, arrived in that capital from Constantinople, and by his example, as well as by making liberal presents both of Coffee and of the apparatus for preparing it, established its use among the higher classes, from whom it gradually extended to the middle and lower ranks. Since then the consumption of Coffee has increased almost every

year, more particularly in Germany, France, Holland, and other parts of the continent, where it has been fostered by commercial enterprise, instead of being opposed, as in this country, by the influence exerted for another article by great capitalists. In London the use of Coffee seems to have been first introduced about the year 1652, when a Greek, named Pasqua, opened a Coffee-room in George Yard, Lombard Street, but for some time with very little success. A Frenchman fitting up a Coffee-house sometime after with more taste and regard to fashion, was better supported by the public. The first mention of Coffee in our statute books occurs in 1660, when there was imposed on this beverage a duty of fourpence a gallon, more than equal, considering the difference in the value of money, to one shilling a gallon at present. In 1663 another statute contained an enactment, that no Coffee-house should be open without a license from the magistrates of the district. After that period Coffee-houses were more frequented, and becoming, during the troubled reign of Charles II. (1675), obnoxious to the court, a proclamation was issued, designating them nurseries of sedi-

tion, and ordering them to be shut up. But the inexpediency of this ill-judged prohibition was soon felt, it was recalled in a few days, and no such interference on the part of government has taken place since. Coffee-houses continued to increase, and in 1688 it was computed by Mr. Ray, the botanist, that they were nearly as general in London as in Cairo, where the use of Coffee had been very early introduced.

Cultivation of Coffee by Europeans.

The Dutch were the first Europeans who introduced this plant into their tropical possessions by procuring berries from Mocha, and planting them in Java: the cultivation afterwards extended to Surinam, and the Dutch West Indies generally. This example was next followed by the French, who in 1717 began to plant the Coffee-tree in Cayenne. In St. Domingo they carried it eventually to a very great extent. Our countrymen appear to have introduced the culture of Coffee into Jamaica about the year 1728. In 1732 an act was passed to encourage its growth in that Island, and the

result has been most satisfactory, as to quality, for no Coffee approaches nearer to the flavour of Arabian.

Different Rates of Duty.

We are next to state the rate of duty on Coffee in this country, and the progressive increase of its consumption in which we are aided by a late publication entitled. "*The State and Commerce of Great Britain, with reference to her Colonial and other produce for 1830 ;*" (by one of the principal brokers in Mincing Lane), from which the following explanatory table is derived.

	Years inclusive	Duty.		Consumption for that Period.		Yearly Average.
		s.	d.	Tons.	lbs.	
From 1791 to 1794	4	0	11	1,555 or	3,483,100	870,775
" 1795 " 1799	5	1	5	1,229 "	2,741,700	548,340
" 1800 " 1804	5	1	6	1,814 "	4,063,300	812,460
" 1805 " 1807	3	2	2	1,489 "	3,337,200	1,112,400
" 1808 " 1812	5	0	7	16,020 "	35,884,800	7,176,960
" 1813 " 1818	6	0	7½	19,019 "	42,603,137	7,100,523
" 1819 " 1824	6	1	0	20,887 "	46,874,407	7,812,402
" 1825 " 1830	6	0	6	43,691 "	98,183,481	16,363,916

The first remarkable fact established by this table is the surprising increase, (more than seven to one,) in the consumption of Coffee after the reduction of the duty in 1808. This reduction

continued during eleven years, which so far established the use of Coffee, that the important re-augmentation of the duty in 1819, did not cause the consumption to retrograde, although it arrested its progress.

Equally remarkable has been the increase in the consumption since the second reduction of the duty in 1825.

It was then only that Coffee was admitted in this country to the field of fair competition: that field which in Germany, France, and other parts of the continent, it has held for more than a century. Tea has long been in far more general use in England; it has now grown to be one of our natural wants, and is engrafted on our habits as a national requisite. This is to be accounted for from the early introduction of Tea, in concurrence with the powerful influence of the East India Company (under the sanction of government) in promoting its sale. The Company gave a careful attention to the supply, both as regards quantity and quality, until it gained a preponderating influence in this country. Of Tea there are periodical sales under fixed regulations; its distribution among dealers is conducted by many

experienced persons, who make it their sole business, (and we may add study,) having passed a number of years in learning and explaining the different qualities of tea by sampling, tasting, &c., and in describing them in circulars, printed quarterly for the use of the tea-dealers. Coffee may be said to have crept into use solely by its own properties; it has not until very lately been made an object of study. It has never had its annual arrivals, nor its quality, sampling, and tasting published; its printed catalogues of different characters, nor a mystery thrown round the manner in which one kind is turned light or dark, and the other green. Had the different qualities of Coffee been studied with as much care as Tea, and explained with equal zeal, its properties would have been more generally known, and it would long ere this have been in greater favour with the public. Such care was evidently as much required for the one article as for the other. In tea the taste and smell are nearly the same in the leaf as when brought to sale in the chest; but in Coffee the change is great, and its qualities are never fairly developed until it is tried in the roasted state. The object of

this statement is not to underrate the advantages of Tea, but to make a fair report of those of Coffee, and to leave the public to judge for themselves. Each article has many good properties, and on each the rate of duty might, in the opinion of intelligent persons, be further reduced, without loss to the revenue, as the increased consumption would soon balance the loss arising in the first instance from an abatement in the duty.

The Coffee-tree Described.

One of the earliest descriptions of the Coffee-tree, was given by Prosper Alpinus, in his "History of Egyptian Plants." A writer of later date, Lamarck the French naturalist, describes it thus; "An evergreen shrub, from fifteen to twenty feet high; the *trunk* erect, not more than two or three inches in diameter; the *branches* brachiate, two growing at every joint, almost cylindrical, flexible, loose, expanding, the lower branches, extending horizontally; the *leaves* are four or five inches long, two inches broad, opposite, simple,

smooth, green, shining on the upper surface, pale green underneath, on very short petioles; *flowers* white, sessile clustered, four or five together, sweet scented, soon falling off; *berries* oval, globular, of a dark red colour when fully ripe; and the *seeds*, one in each cell, oblong, cartilaginous, pointed at one end, not having much thickness."

The Berry described by Dr. Laborie.

"The berry, when perfectly ripe, appears like a small oval cherry; under a red and shining skin a white luscious pulp appears, and generally encloses two seeds; these seeds have one side flat, the other hemispherical; the flat sides are applied to each other, and have a small longitudinal fissure or opening throughout their length. Sometimes the cherry has but one seed or grain, which is then in the form of a small egg; this is peculiar to old and decayed trees, or to the extremities of some small branches." The Coffee-tree requires all the heat of a tropical climate; in Europe it can be raised only in hot-houses, (to which its

evergreen leaves, beautiful white flowers, and succeeding red berries are a great ornament,) and even then it stands in need of the greatest care and precaution.

Properties of Coffee.

The priests and monastic orders appear to have been the first to discover the use and properties of Coffee, and being the only part of the community who in the darker ages received education, they were the first to put them on record. The Christian monks in Syria, and other parts of the east, found Coffee efficacious in preventing drowsiness during their nightly devotions; and similiar benefits were experienced from it by the Mahometan dervises. Even when prepared by unskilful hands, and in rude implements, Coffee was found to have the effect of exciting cheerfulness, relieving head-ache, and dissipating the crudities of the stomach.

A French writer, Du Tour, says, "Coffee banishes langour and anxiety, gives to those who drink

it, a pleasing sensation of their own well-being, and diffuses through their whole frame, a vivifying and delightful warmth." Dr. Percival says, "Coffee moderates alimentary fermentation, and is powerfully sedative; its medicinal qualities seem to be derived from the grateful sensation it produces on the stomach, and from the sedative power it exerts on the *vis vitæ*; hence it assists digestion, and relieves head-ache."

Dr. Thornton in his botanical lectures, delivered in Howland Street, Fitzroy Square, states the following:—

"Now that I am speaking of berries, it may be interesting and useful to say a few words respecting the Coffee-berry. I would earnestly recommend to every person to drink Coffee, at least to breakfast; those persons who regularly use Coffee, can never be subject to putrid fevers. In the east of Europe, the cultivation of Coffee first became an object of particular attention, from the discovery of its being the only remedy, then known, for the plague. Mocha Coffee is unquestionably the best, and possessed of the finest perfume; it originally grew in Arabia Felix, was transplanted from thence, to the East, and subsequently, to the

West Indies ; in both of which it is cultivated very successfully, and flourishes abundantly. Our own British Plantation Coffee, if thoroughly ripe, and obtained pure, wholesome, fresh roasted and ground immediately before using, will yield a most delicious beverage. Those persons who are desirous of guarding against fever, should accustom themselves to Coffee, in preference to any other liquid. Tea is kept in the Company's warehouses for three years, before it is put up to sale ; in that time, it can scarcely avoid losing many of its principal properties. Were Coffee, however, to remain in a dry warehouse, in the raw or green state for an equal period, it would lose much of its rankness and harsh flavour, and improve very considerably in its aromatic qualities, pleasantness and strength. Coffee should never be roasted until it is wanted for use, otherwise, it will lose many of its very best qualities. Next in importance to know what is really good and proper for us to use, is to ascertain where we may obtain that article in the highest state of perfection ; and I must say the Coffee I use myself, which I procure from Messrs. NICOL & Co. 18, Fenchurch Street, possesses the real pungency and aromatic flavor

of this valuable exotic, in a greater degree than I have (from experimental trial) got elsewhere. Coffee has a great tendency to cure and prevent the approach of scorbutic humours : I have known the paroxysms of asthmatic complaints, considerably abated by drinking three or four dishes of strong Coffee. A cup of good Coffee, strengthens and exhilarates our mental and bodily faculties ; no liquid can be more refreshing and stimulating, either to the studious recluse, or the laborious artificer." The eminent authorities already quoted seem to be sufficient to illustrate this part of our subject ; but they might be very considerably multiplied ; did our limited space admit of further testimony.

Care required in Shipping, Warehousing, and Preserving Coffee.

In no article of colonial or home produce is continued care of more importance than in Coffee. The Arabs are said never to gather their berries until they are thoroughly ripe ; but in our West India Colonies, it was, until lately, too usual to ship Coffee in a green state. Coffee ought to be well

dried before it is shipped; and it has been suggested that most of the berries should be left untouched or unhusked in the colonies, by which means they would have the protection of their coating during the voyage; for they may be dressed, (as is now done in regard to rice,) equally well, if not better in this country. Such was the practice of the French Coffee-planters, in the prosperous days of St. Domingo, and such is still the rule of those who have survived the misfortunes of that colony. To give full development and effect to the properties of Coffee, the berries ought to remain in a dry building during a year or more, and for that purpose the warm climate of the country of its growth seems decidedly most suitable. Coffee when shipped, ought to be put up in clean, dry, tight casks, never in bales or bags, for though the former are used in Turkey, they have always two thick mattings over them; the Coffee is thoroughly dry, having lain in store for a considerable time, and it is shipped in a vessel exclusively loaded with that article, or some unoffensive dry goods, from which it can receive no injury. Now it is still the practice with our colonial proprietors, to put their Coffee on board a vessel loaded with a mixed

cargo of sugars, rum, molasses, &c. from which it may, and often does, imbibe a disagreeable flavour, scarcely to be expelled by the action of fire. By the shippers, such care has been looked on as of minor consideration, but the injury arising from the want of it, is well known to those who judge Coffee by the smell and taste, as well as by the eye. If Coffee-planters, therefore, would conjointly load a vessel at stated periods with Coffee only, they would find it considerably to their advantage when brought to sale; for the benefit arising to the consumer from this caution, would be the means of extending its use.

Complaints of the bad quality of Coffee in England were formerly frequent, and they were, it must be admitted, but too well founded; indifferent qualities being too often imported, partly from inattention, more from this article being accounted altogether secondary, where the consumption of tea was so general. So much was this the case, that the public at one time apprehended that really good Coffee was not to be got in England. This charge the West India merchants, with managers acting under their sanction, have done, and are still doing their best to refute.

They (the West India merchants) caused several years ago a warehouse to be opened at 18, Fenchurch Street. It was called the COLONIAL COFFEE MART, and was established because many of the wholesale grocers of the metropolis, unwilling to be disturbed in the sale of tea, paid very little attention to Coffee, with which, in consequence, the retail dealers and their customers were very indifferently supplied. At that time the mode of picking the choicest sorts of Coffee, and preparing them for sale, was very little understood. The separation of the better from the inferior kind of berries; the keeping on hand a stock of *old Coffee* in a dry warehouse, erecting a roasting apparatus, and roasting the Coffee daily, were among the earliest improvements in this establishment. These drew to it the attention of the public; and the managers have ever since steadily persevered in, and progressively improved the different modes of preparing Coffee for use. Coffee when kept on hand for a length of time improves surprisingly in its qualities; a parcel which had lain in the Dock warehouses for six or seven years, was found to have become almost equal to Mocha. And experience has

proved, that Jamaica Coffee, when properly ripened on the tree, carefully attended to in drying and husking, imported in dry and tight casks, and kept for some years in a good warehouse, will be as fine flavoured, and have more pungent strength than Mocha. Much of the mucilage, (which in roasting the Coffee is probably the basis of its flavour,) is changed by this delay to very great advantage.

Mode of Roasting Coffee.

FOR many years Coffee in London was roasted only at public roasting-houses, under the inspection of the Excise. In these, 14 lbs. of raw Coffee were, and still are reduced, in the process of roasting, to $11\frac{1}{2}$ lbs. ; but in Paris the diminution is greater, the same quantity being brought down to 11 or $10\frac{1}{2}$ lbs. At present, and for some time back, every dealer in this country is at liberty to roast his Coffee at home, by making an entry to that effect at the principal Excise Office ; but very few avail themselves of this privilege ; nor is it advisable, unless their consumption is large, and their sale both regular and quick. The

operation of roasting is one of great nicety, and must be judged of by more strict rules than either the appearance of the fumes, or the reduction in weight, which both vary according to the age and quality of the Coffee, and form no standard by which to be guided in bringing Coffee properly roasted from the cylinder. If overdone its essential properties are destroyed, and it has a burned, bitter taste; if underdone, it is insipid, and is said to be injurious to the stomach. Coffee may be considered properly roasted as soon as it is thoroughly dry, which, with care and judgment, can be easily accomplished, without going to either extreme. For the purpose of combining all the late improvements in the management of Coffee, and imparting the benefit of the same to the public, a Branch Establishment has been opened at No. 15, Rathbone Place, Oxford Street, where a complete set of machinery on a new and improved plan is erected, wrought by a high pressure steam engine. This machinery, planned by Mr. Fox the engineer, and put up under his inspection, prepares the Coffee for the roasting cylinder, performs the operation of roasting, and is subsequently employed in sifting,

picking, and grinding the Coffee in the most complete manner.

It is adapted to roasting in such a way, that it is not possible that one portion of the Coffee should be over, and the other under done (as is too often the case by the usual method): the whole is roasted uniformly. This is effected by machinery fitted in the interior of the cylinder, calculated to guard against any irregularity in applying the heat to the different portions of Coffee submitted to its action. The cylinder is heated by fire conducted through flues around the cavity in which it revolves, thereby avoiding the Ammoniacal effluvia arising from a coke or charcoal fire, of which the Coffee would doubtless participate. The progress of the roasting is ascertained without stopping the machinery, or withdrawing the cylinder from the oven; added to this, the watery bitter extracted from the Coffee in roasting, is withdrawn from the cylinder by a contrivance made to effect that object, while according to the common method of roasting it is allowed to return into the berry, communicating to it an acrid and burned, bitter taste.

Monsieur Bernier, a French traveller in the

East, adverting to the nicety required in this process, says, that at Cairo, notwithstanding the extensive consumption of Coffee, he found very few persons, who understood the proper mode of roasting it. This operation has attracted the attention of many intelligent writers; among others, Du Tour says "the action of fire, when nicely regulated, takes away the rawness of Coffee, and the watery part of its mucilage; relieves it of its saline qualities, and gives it that empyreumatic scent which is so pleasant and refreshing." Now that which is here so highly recommended, and which with the ordinary roasting apparatus is so imperfectly performed, is completely accomplished by the above mentioned machinery.

Different Methods of Preparing Coffee for use.

The roasting being completed, the care of the article must now be transferred from the dealer to the consumer, and the points in question are the fittest mode of infusing, boiling, filtering, and using the Coffee. The closer it is kept, both

during the process of roasting and afterwards, until used, the better will its volatile pungency, its flavour, and other virtues be preserved. The grinding should begin shortly after the heat from roasting has ceased to be perceptible, in other words, when the Coffee becomes perfectly cold, until which time its essential properties are never pleasantly available, the heat remaining from the process of roasting, rendering the juicy, clammy substances to a certain extent, viscous to the taste : and preventing the developement of its proper qualities; the infusion should commence very soon after grinding. Du Tour's instructions are, " Let the Coffee when ground, be poured into a Coffee-pot filled with boiling water, in the proportion of two and a half ounces of Coffee, to two pints of water ; take the pot soon off the fire, but keep it closely shut for at least two hours, on the warm ashes. Let the liquor be several times put in motion by a chocolate frother or something of that kind, introduced through the top of the lid, to prevent the escape of the aromatic fumes, &c. and finally left for a quarter of an hour to settle." This adds Du Tour, is the best method for making Coffee, that has yet been discovered. To

these suggestions of the intelligent Frenchman, we are to add that the settling ought always to be completed before the liquor is poured off ; for this purpose, a little isinglass has generally been used ; a drop of cold water will do equally well, if put in after the Coffee is taken off, and removed to a little distance from the fire. The recommendation of isinglass arises, perhaps, more from its softening or mellowing effect on the liquid, than from its efficacy in making the Coffee subside. To have the liquid perfectly clear is a point of great consequence, for the chief objections to Coffee have arisen from drinking it in a cloudy unsettled state. For this reason the milk ought never to be boiled along with the Coffee, because its tenacity and thickness prevent the grounds from sinking to the bottom, and the Coffee from clarifying.

Let the milk therefore, as well as the sugar, be put in only after the Coffee liquor is poured clear into the cup.

It is recommended that the milk should be boiled and used hot with the Coffee ; as to the quantity of milk, workmen and persons of strong digestion, may take a good deal ; but for weak

stomachs, the proportion of milk, as also of sugar, ought to be small. The lower classes require, particularly in the morning, a beverage that has more substance than *Tea*; and Dr. Fothergill in writing upon this subject to Mr. Ellis, late agent for Dominica, says, “were the poor and middling classes to add nearly as much milk as water to their Coffee, they would find it a nourishing, healthy beverage.” The simple method of pouring boiling water over the powdered Coffee, and then reboiling it for a few minutes, infusing by biggen, and filtering by percolator, are generally known, and need not be described here; but in preparing Coffee a second time, the following hints may be of advantage. After pouring from the Coffee-pot all the liquid required for present use, leave the grounds in the pot, pour fresh boiling water over them, let the whole be reboiled, and after it has settled, pour the liquid off as carefully as in the first instance. When Coffee is again required, instead of putting what you have newly ground into fresh water, put it into that which has been prepared, and boil the whole over again. Follow the same plan, whether Coffee is boiled,

filtered, or prepared by any other method ; that is, let the percolator, biggen, &c. be filled a second time with water, and kept for the next occasion. The reason is simply, that the prepared water is found to extract the essence of the new Coffee better than fresh water ; and the additional trouble is slight compared to the advantages resulting from it.

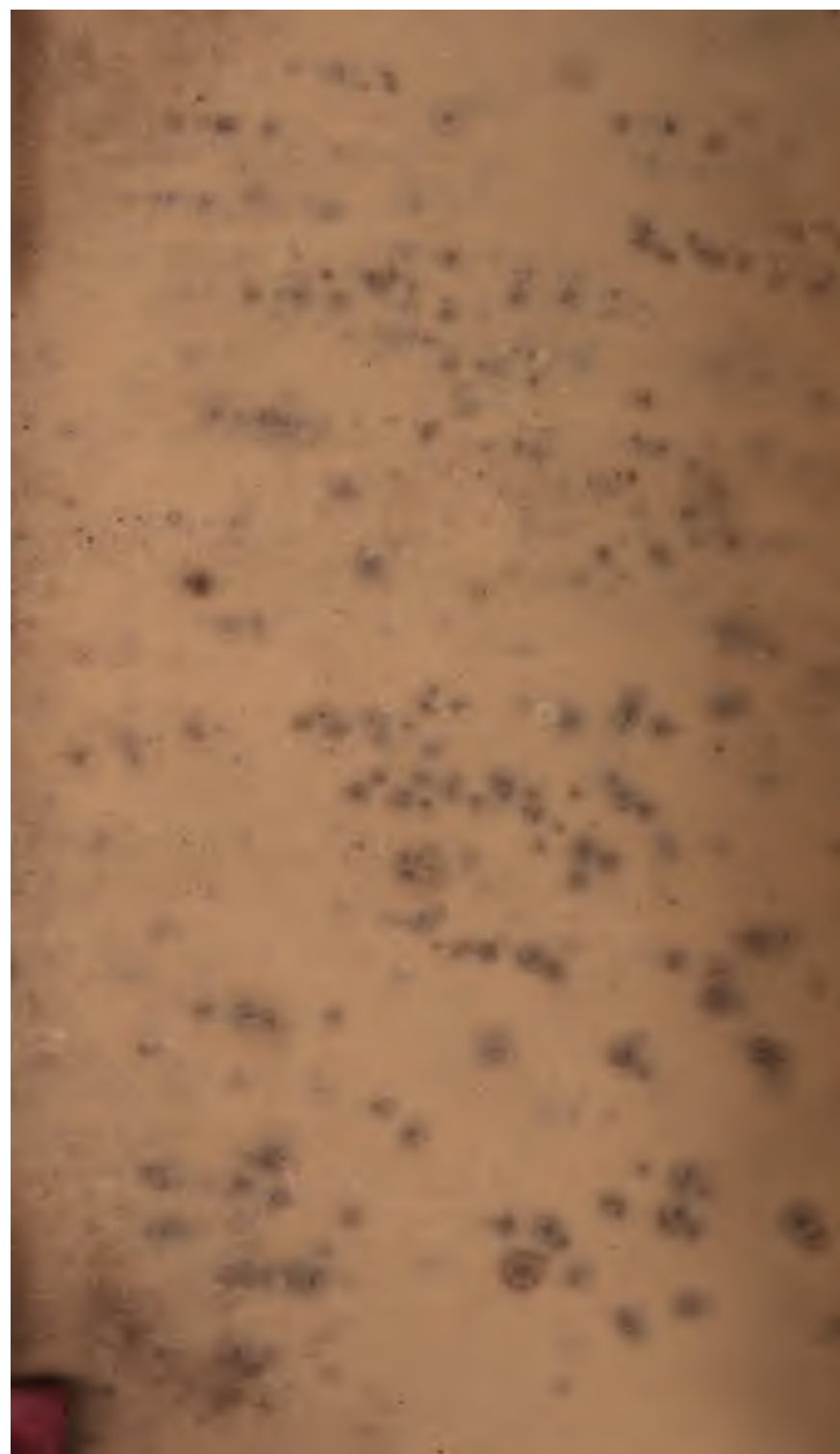
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